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## *5 Easy Ways to Enjoy Japanese Summer Drinks*

*3 Exquisite Sakes for Summer*

*3 Easy Recipes  
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# SUMMER DRINK ISSUE

**Cool Ways to Enjoy  
Japanese Summer Drinks**

**9 Exquisite Sakes  
for Summer**

**5 Cocktails with Matcha**

**How to Enjoy Shazha  
(New Crop Tea)**

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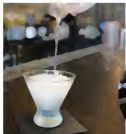
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# COOL WAYS TO ENJOY JAPANESE DRINKS IN SUMMER

During hot summer, people crave icy cold drinks with refreshing, fruity flavors. But just chilling drinks is not cool enough. Here we introduce various styles and recipes to enjoy Japanese drinks in cooler ways.



## Mizore-zake with HAKUTSURU DRAFT JUNMAI NAMACHIGO

"Mizore" literally means "frost" in Japanese. Having the slushy texture like slert, the Mizore-zake served at WOKUINI is made with Hakutsuru Draft Junmai Namachozo whose full-bodied flavor is perfect for this serving style. Usually, when sake is served freezing cold, its flavor is hardly noticeable, but Hakutsuru Draft is powerful enough to retain its beautiful flavor. To make the Mizore-zake, freeze the Hakutsuru Draft slowly and steadily in order to maintain its liquid state, careful not to make it frozen solid. When the super-cool unfrozen sake is poured into a freezing-chilled serving glass, the sake magically creates a slushy texture in the glass. It's exciting to watch the syrupy-looking sake turn slushy in the glass as well.



### WOKUINI

50 Lexington Ave., (bet. 54th & 55th St.) New York, NY 10017  
TEL: 212-647-1212 | [www.wokuni.jp.com](http://www.wokuni.jp.com)

\*Slushy sake made with Hakutsuru Draft Junmai Namachozo is also served at Aizawa (35 Charles St., NYC) and Naga (NY 21 Hudson St., NYC) as of May 2016.

## Frozen Sake with KIKUSUI FUNAGUCHI

Served in a carafe in an ice bath, the Frozen Sake at OMEN A ZEN is the ultimate cool sake for the hot season. Made with Kikusui Funaguchi Nama Genchu by freezing and crushing it until slushy by blender, the drink has an icy, silky and syrupy texture. Since Kikusui Funaguchi has a rich, robust flavor, it does not lose its characteristics even in its frozen state. You can also enjoy the different texture and taste as it melts on the table. Frozen Sake with Kikusui Funaguchi has been popular at OMEN since it was introduced 5 years ago.

### OMEN A ZEN

113 Thompson St., (bet. Spring & Prince Sts.) New York, NY 10013  
TEL: 212-405-6323 | [www.omen.sushi.com](http://www.omen.sushi.com)



First post:  
Kirin Ichiban  
two glasses and  
frost it off  
with dusty  
beer foam.



## Kirin Ichiban Frozen Beer

Sparkling and refreshing beer is naturally a summery drink, but a frozen beer will make you feel even cooler. At Blue Ribbon Sushi Isakaya's outdoor bar, Kamoi Garden, Kirin Ichiban Frozen Beer is served every summer, and it's super popular. Kirin's signature beer Ichiban is frozen while charming, and within 30 minutes it turns foamy. When served, the foam of the beer stays foamy for a long time, helping the beer itself remain rose and cold.

### Blue Ribbon Sushi Isakaya

157 Orchard St., (bet. Kingston & Seaview Sts.), 2nd fl. of the Storey 125 Bldg.  
New York, NY 10002  
TEL: 212-462-6436 | [www.blueribbonrestaurantnyc.com](http://www.blueribbonrestaurantnyc.com)

# IDEAS FOR SUMMERY SAKE & SHOCHU DRINKS

## CUT SHOCHU WITH FRESHLY SQUEEZED CITRUS JUICE AND/OR SODA

Enjoyed in Japan for centuries, shochu is a distilled drink made with various base ingredients. Since it is a hard liquor with a higher alcohol content, it is often enjoyed by cutting with water or on the rocks. To make it into a summery drink, simply squeeze citrus juice into shochu on the rocks. Any type of citrus makes a tasty shochu cocktail, but we recommend grapefruit juice. Also, shochu highball (a mix of shochu and club soda) is refreshing for the hot season. And you can even combine these two by cutting shochu with club soda and adding citrus juice.



## ENJOY A WIDE VARIETY OF SPARKLING SAKE

Fizzy, refreshing and with notes from rice, sparkling sake is perfect for the hot season. But there are diverse spectrums of taste, and this makes the category of sake particularly fun to explore. First, you should know that there are different types of sparkling sake due to production process. One type is made by adding carbonation while the other has natural carbonation via in-bottle fermentation. The latter type has rice sediment remaining in the bottle, which is the agent that causes carbonation. This type of sparkling sake tends to have finer bubbles than the former. The newest type, also crafted through the in-bottle fermentation, is an even higher-end sparkling. The rice sediment is removed after the fermentation, giving it a crystal clear look and fine carbonation, exactly like Champagne. Try more sparkling sakes to refresh yourself and find your favorite ones.



## How to Enjoy Nigori in Summer

*Recipe courtesy of Yoshiyuki Kozumi, Wasan Brooklyn*

Nigori-sake (coarsely filtered sake) has rice sediment remaining in the bottle, giving it a beautiful milky color. It also has enough body to play with unconventional styles. Here are three ideas for you to enjoy nigori-sake in summer.



### Frozen Fruits in Nigori

First choose your favorite frozen fruits. Place them in a glass and pour nigori over them. Fruits naturally release refreshing sweetness into cold nigori soup as they melt.



### Nigori Affogato

Pour nigori over your choice of ice cream. The combination of nigori-sake and ice cream is tropical and refreshing. At Wasan, they serve homemade vanilla ice cream with nigori.



### Nigori and Seltzer

Simply blend nigori and seltzer at your favorite ratio, and you can have a creamy, fizzy, summery cocktail. If you like a sweeter one, use 7 Up or Sprite.

440 Bergen St., Brooklyn, NY 11237  
TEL: 347-735-3300  
[www.wasanbrooklyn.com](http://www.wasanbrooklyn.com)

# Perfect Sakes for SUMMERTIME

Featured here are 9 sakes and 1 sake cocktail, great for the hot summer. During the month of June, these sakes will be presented in the special "Chopsticks NY Collaboration" section in two liquor stores in New York, **Kurachi** (934 3rd Ave., Brooklyn, NY) and **Landmark Wines & Spirits** (167 W. 23rd St., New York, NY).



## *Awa Yuki Sparkling Sake*

A sparkling sake, Awa Yuki is lightly sweet and full of bubbly bliss with teasing flavors of tropical fruits, vanilla and honeysuckle. With a low alcohol content of 9%, it makes it easy to enjoy a whole bottle of this delightful sake. Straight from the bottle, Awa Yuki is the perfect beverage to toast to the summer months! Pair with fun party snacks like popcorn or fresh fruit, and enjoy in the company of friends.

**HAZUTSURI SAKI BREWING CO., LTD.**

[www.hazutsuri.com](http://www.hazutsuri.com) US



## *Gassanyu Kikaragi*

GASANYU Kikaragi is a medium dry design sake characterized by a gorgeous aroma and a light clean flavor. Serve it cold to enjoy its full aroma reminiscent of melon, pear and peach. It goes well with a wide variety of dishes and pairs wonderfully with seasonally sourced dishes such as sashimi and chicken. Pour it in a glass that is cooling to the eyes, and it will make a perfect companion for your meal during the hot summer months.

**Shinde Sake Brewery Co., Ltd.**

[www.kurachionline.com/en](http://www.kurachionline.com/en)



## *Gebtsukan Haiku Premium Sake*

An esteemed sake brewery from Kyoto, Gebtsukan holds over 380 years of history. Taking on new challenges their brewmaster, Yosuke Kawano crafted a premium junmai sake, Haiku, through non-theatrical Mizen and won the IWC Silver Award in the Powerhouse Brewery and Junmai Sake category last year. Holding an elegant aroma reminiscent of Kyoto and Muscat grapes, Haiku's refreshing flavor is perfect for the summer.

**Gebtsukan Sake USA, Inc.**

[www.gebtsukan-sake.com](http://www.gebtsukan-sake.com) US



## *Manzaikei Yumehai Sake*

Holding a robust body and the rich aroma of sake rice, this yumehai junmai sake is crafted with a premium rice, Gohyakuninopiko, planted and harvested 1 month later than other sake rice. The result is a crisp dryness with vibrant acidity and a round and creamy mouthfeel, which pairs well with Japanese cuisine such as sashimi, duck, yakitori (skewered grilled chicken) and hot pot. Best in room temperature, it can also be enjoyed chilled.

**MANZAIKEI SAKI KURA Co., Ltd.**

[www.manzaikei.co.jp](http://www.manzaikei.co.jp) US



### Mio Sparkling Sake

MIO is a sparkling sake, crafted in the traditional brewing style using wetting hot rice, koji and water. Blended with crisp, its mellow sweetness is blended with fruit notes of apple and pear. It makes the perfect pairing to appetizers and desserts. Or, you can enjoy it as a dessert itself as a MIO Flair by spooning mulled raspberries with mint into a champagne glass, scooping an vanilla ice cream and finishing it off with MIO.

Tokoro Sake USA Inc.  
www.tokorosake.com



### Moonstone Cucumber Mint

Crisp and refreshing, Moonstone Cucumber Mint infused sake displays relaxing aromas of freshly sliced cucumber and clean mint. The elegant flavors of cucumber and mint are complemented by subtle hints of melon and soft water notes. And it holds a low alcohol content of 12%. Enjoy a chilled glass while relaxing on your porch, or next to the pool on a hot summer day. Pair with light dishes such as a crisp green salad and ceviche.

SakeDeo  
www.sakedeo.com



### Sapporo Premium Light

One of the best selling Asian beer brands in the U.S., Sapporo, combined German style brewing and Japanese craftsmanship to create their signature beer. Brewed with select arimo hops, it has a light body and an elegant, smooth finish. The beer is low in calories, but packs a great, well-balanced flavor inherited from Sapporo Premium. With a low alcohol content of 3.9%, it is a perfect beer to quench your thirst on hot summer days.

SAPPORO U.S.A., Inc.  
www.sapporobeer.com



### Shirasahi Junmai Sake

This smooth junmai sake is crafted with premium sake rice variety, Gohyakumangoku and the pristine underground water from the local mountain range. Light and dry with a fruity aroma, the subtle sweetness of rice and a clean finish, it pairs nicely with any dish from refreshing to deep fried dishes. But it goes particularly great with sushi and lightly seasoned seafood dishes. During the hot season enjoy chilled and served in an ice cold glass.

MYRA SAKI BREWING CO., LTD  
www.shirasahisake.com



### Shirasahi Junmai Sake - Jigen Asahi

A captivating color of clear blue water, this junmai sake is crafted with premium mountain water. Although it's dry, there are hints of sweet brew sugar and its quick finish echoes with aromatic fruit like peach and apple. Best served chilled, pair it with savory appetizers like fried chicken, Buffalo wings and chips with avocado dip. Or enjoy it on the rocks as the most cooling sake. With a fruity base and an acidic punch, it's the perfect summer drink.

Shirasahi Sake Brewery  
www.shirasahisake.com



### Cocktail: Cucumber Apple Sparkling

Combine your own bartender and create a tasty and refreshing cocktail at home using Moonstone Cucumber Mint and Asahi Yuki. It is a champagne flute or wine glass. Add equal parts chilled Moonstone Cucumber Mint and Asahi Yuki. Garnish with fresh blueberries. A fresh, lightly sweet and effervescent cocktail, made perfect for either day or night. Easily mixed and shared.

SakeDeo  
www.sakedeo.com

## KURAICHI



The newest addition to ever-growing Japan Village in Brooklyn, Kuraichi currently offers 300 brands of liquors, featuring wine and shochu as well as Japanese rum, wine, vodka and whiskey. Stocking more than 40 kinds of shochu, they also have 195 brands of sake, which are kept organized by class: junmai, ginsjo, daiginjo, and so on. For those who want to learn more about sake, Kuraichi holds tastings every Friday and Saturday. As Kuraichi is located right outside Japan Village and Sunnyside Market, it's the perfect place to stop by when you come for grocery shopping or dining.

934 3rd Ave., (entrance on 36th St.), Brooklyn, NY 11232  
[www.japanvillage.com/kuraichi](http://www.japanvillage.com/kuraichi) @

## LANDMARK WINE & SPIRITS



Established in the heart of Chelsea in 1999, Landmark Wine & Spirits boasts over 1,500 brands of liquors including wine, vodka, whiskey, tequila and more. We'll deeper into the store and you'll find Moonarch Sake Shop with over 400 kinds of Japanese sake and shochu placed on shelves from floor to ceiling. There, a tasting is often held by a brewery or distillery from Japan to share their story of wine and shochu. They hold tastings often, but even when they don't, you can always expect to receive helpful advice on choosing your next bottle.

167 W 23rd St., (bet. 6th & 7th Aves.), New York, NY 10011  
 TEL: 212-342-2533 | [www.wineon33.com](http://www.wineon33.com) @

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 through scrutiny of the old ...



# HAIKU



A new style of sake created by  
 31-year-old, young Brewmaster Yousuke Kawase.  
 Enjoy its fresh taste with the aroma of muscadine  
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[www.gekkeikan-sake.com](http://www.gekkeikan-sake.com)

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SPARKLING SAKE



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San Jose, California

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# Five Cocktails Accentuated with Matcha

Matcha (powdered green tea) is normally found in lattes, but now it's not as unusual to find it them in cocktails, too! Here we introduce five cocktails that have met their matcha.



**Jade Emperor**

## Inna


129 Douglas St., Brooklyn, NY 11217  
TEL: 718 346 2633 | [www.innabrooklyn.com](http://www.innabrooklyn.com)   
Inspired by Korean folktales, the Jade Emperor's smooth, rich earthiness is used in the past and matcha syrup, and welcomes you with an aroma of fresh cucumber. Accompanied by notes of fresh citrus, it's a joy to drink as hard seeds pop in your mouth.



**Melon Lime Soda**

©Kotani Kiten


## Katana Kiten

101 Madison St., New York, NY 10014  
TEL: 312 243 3307 | [www.katanakiten.com](http://www.katanakiten.com)   
Vibrantly green, this highball is a marriage of citrus and matcha. Using Absolut Vodka as the base, tart sudachi (Japanese citrus) mingles with the tangy melon liqueur, and underneath it all is the matcha's herbal richness.



**Kyoto Old-Fashioned**

## Bar Goto

245 Eldridge St., New York, NY 10002  
[www.barofgo.com](http://www.barofgo.com)   
Looks like deceiving as it appears like a simple glass of green tea, but it's actually made with a combination of rice vodka and gin, stirred with sudachi tea and matcha powder. Smooth and crisp, it's also addictively refreshing.



**Bulleit Train**

## Straylight

32 McHenry St., New York, NY 10013  
TEL: 646 560 2711 | [www.jukanyo.com/straylight](http://www.jukanyo.com/straylight)   
As strong but hidden below Japanese restaurant, Juku, Straylight streaks the Bulleit Train's glass over with matcha powder. Inside, a mixture of Bulleit bourbon, clove cherry, sesame oil, matcha butter, citrus nib, and ginger honey all play into a sweet, warming melody.



**Boba Fett**

## SAKU Hoboken

856 Park Ave., Hoboken, NJ 07030  
TEL: 201 942 7090 | [www.sakuhoboken.com](http://www.sakuhoboken.com)   
Mixed with rice-vodka water and Misunderstood Ginger Spiced Whiskey, the Boba Fett is warm but also soothingly refreshing. Aromatized with earthy matcha syrup and tart sudachi (Japanese citrus), this glass can be made sweeter by popping the pomegranate boba pearls lying inside.

## Welcoming a New Year of Shincha

One of my favorite spots in the city is the tea specialty shop Ippodo Tea, born in Kyoto but now a mainstay of Midtown Upper a recent visit. I had the chance to learn about shincha from tea instructor Tomoko Honda.

Shincha refers to the first tea leaves picked from the tea fields after they absorb nutrients from the soil over the winter. Once the buds are ready, they are harvested, and within 20 hours after the harvest, they are steamed and then dried, potentially as quickly as in the same day. Shincha is only harvested during the limited period of late April to early May, weather depending. Technically, shincha can be made into both sencha and gyokuro varieties, but at Ippodo Tea, they only make sencha variety shincha. According to Ms. Honda, compared to the flavors of tea sold throughout the year, shincha's taste is fresh and lush. In addition, whereas the regular tea is a blend with multiple harvests featuring balanced layers of sweetness, umami and astringency, Ippodo Tea's shincha is produced from just this year's harvest, leading to a unique taste each year.

The first step in brewing shincha is to prepare 7 oz of boiling water. Cool the water to 80°C (176°F) by pouring it into cups first and waiting one minute, and then pour over 2 tbsp of tea to be brewed for 40 seconds. This is slightly shorter than typical brewing time due to the delicacy of the leaves. During this time you just want to let it sit, as shaking could release tastes that detract from the flavor. If you want an even fresher taste, Ms. Honda suggests brewing for only 30-40 seconds at 90°C (194°F). If you are serving shincha in multiple cups, pour little by little into each one to maintain a uniform taste. Also, make sure to pour the tea out until no drops are left, as the last drops have the most umami and doing so will prepare the pot for the second and third brews.

With the hot weather approaching, Ms. Honda recommends cold brewing. All you have to do is add ice water to 2 tbsp of tea and wait 15 minutes before pouring. Lower temperatures create strong umami and sweetness, so why not let palate-pleasing shincha help you beat the heat this summer?

—Reported by Stacy Smith

**Ippodo Tea NY**  
125 E. 39th St. (bet. Lexington & Park Ave.) New York, NY 10016  
TEL: 212-840-0408 | [ippodotea.com](http://ippodotea.com) 



Drinking brewed tea is soothing, but drinking shincha, the first crop of the year, is more lively and invigorating.



Sprouting new tea leaves in the tea field show off its vibrant and light green hues.



With the hot summer season, shincha cold brew allows you to enjoy the freshest taste of the year. It is actually easier than brewing hot tea because it is not so sensitive to brewing time and temperature.



Ippodo Tea's shincha becomes available in mid May. The stock is limited, so if you'd like to buy or try, you may want to rush to the store.

# Japanese Grocery and Liquor Store List

## Manhattan

**Daiso Midtown West**  
36 W 56th St., New York, NY 10019  
TEL: 212 707-4523 | www.daiso.us

**Daiso Midtown East**  
129 E 47th St., New York, NY 10017  
TEL: 212 755-7880 | www.daiso.us

**Kitagiri & Co., Inc. (Rish Store)**  
231 E 59th St., New York, NY 10002  
TEL: 212 755-3558 | www.kitagiri.com

**Kitagiri & Co., Inc. (Grand Central)**  
300 Lexington Ave., New York, NY 10017  
TEL: 212 672-7025 | www.kitagiri.com

**Sunrise Mart Midtown**  
12 E 47th St., New York, NY 10017  
TEL: 646-580-9828  
www.sunrisemart-nyc.com

**R Mart 4th Ave.**  
38 W 32nd St., New York, NY 10001  
TEL: 212 6958080

**Midorigi**  
11 E 17th St., New York, NY 10003  
TEL: 212 698-9359 | www.midorigi-nyc.com

**Daiso Greenwich Village**  
458 8th Ave., New York, NY 10011  
TEL: 212 645-0257 | www.daiso.us

**Sunrise Mart East Village**  
4 Staywest St., New York, NY 10001  
TEL: 212 698-8040  
www.sunrisemart-nyc.com

**New Kam Men, LLC**  
280 Canal St., New York, NY 10013  
TEL: 212 571-9390

**Tokyo Mart**  
20 Mulberry St., New York, NY 10013  
TEL: 212 660-6622 | www.tokyo-mart.net

**Sunrise Mart 6th Ave**  
434 Broadway St., New York, NY 10013  
TEL: 212 619-0010 | www.sunrisemart-nyc.com

## Brooklyn/Queens/Long Island

**Midorigi**  
167 W 9th St., Brooklyn, NY 11211  
TEL: 718 588-4690 | www.midorigi.com

**Sunrise Mart Japan Village**  
934 3rd Ave., (Inside Japan Village)  
Brooklyn, NY 11230 | www.japanvillage.com

**Family Market**  
29-15 Broadway, Astoria, NY 11506  
TEL: 718 556-9325

**Sakura-ya**  
73-05 Astor St., Forest Hills, NY 11375  
TEL: 718 858-7120  
www.sakura-yajapanesemart.com

**Togo Foods**  
45-08 44th St., Sunnyside, NY 11104  
TEL: 718 890-2333 | www.togonyc.com

**Tsuningsha Shanten**  
169A Main St., Fort Washington, NY 11560  
TEL: 516 889-1836

**Shin Nippon Co.**  
61 Monroe Ave., Brooklyn Heights, NY 11207  
TEL: 516 625-3854 | www.shinnipponny.com

## New Jersey

**J Mart**  
44 Chestnut St., Ridgewood, NJ 07068  
TEL: 201 852-5268 | www.jmart-usa.com

**Matsura Marketplace**  
5th Floor Rd., Ridgecrest, NJ 07220  
TEL: 201 940-8113 | www.matsura.com

## Westchester

**Daiso**  
284 Haledale Ave., Harrison, NY 10528  
TEL: 914 435-4350

**Double Market**  
522 Main Street Ave., White Plains, NY 10625  
TEL: 914 689-6785 | www.doublemarket.com

**Frontier Market Japanese Food & Deli**  
38 N Central Ave., Hartsdale, NY 10530  
TEL: 914 431-3590

**Fuji Mart Scarsdale**  
816 White Plains Rd., Scarsdale, NY 10583  
TEL: 914 470-1485

## Liquor Stores & Sake Specialty Stores

**Amsterdam Wine & Spirits**  
520 3rd Ave., New York, NY 10002  
www.theamsterdamwine.com

**Landmark Wine & Spirits - Minerva's Sake Shop**  
167 W 23rd St., New York, NY 10011  
www.minervasake.com

**Master Wright**  
789 3rd Ave., New York, NY 10017  
www.masterwrightnewyork.com

**Shinkichi 40**  
12 E 49th St., New York, NY 10017  
www.shinkichinyc.com/shinkichi

**SAKADA**  
131 E 7th St., New York, NY 10003  
www.sakadany.com

**Union Square Wine & Spirits**  
340 4th Ave., New York, NY 10003  
www.union-square-wine.com

**Karachi**  
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# 9 *Easy Recipes You Should Try Now*

Summer is a tricky season. The sweltering weather easily deprives your appetite, but you still need to eat to get enough *sashimi* to fight off the heat. From refreshing to energy-boosting, here we introduce 9 recipes that use Japanese seasonings or ingredients. Some are traditional Japanese, and some are fusion dishes with other cuisines, but all recipes require simple steps. So, why not try them to get to know new ingredients and beat the heat at the same time?

## Arugula and Grilled Chicken Pita with Wasabi Sauce



### (Ingredients)

(Serves 2)

- 1 boneless, skinless chicken breast
- 1 cup fresh arugula
- 1/2 cup sliced tomato
- 1/4 cup finely chopped red onion
- 2 tbsp Kikkoman Wasabi Sauce
- Salt and pepper to season
- 1 flat olive oil
- 2 pita bread

### (Directions)

1. Salt and pepper chicken breast and cook it with olive oil.
2. Heat grill (or frying pan) and grill (or sear) both sides of the chicken breast until cooked through. Set it aside.
3. In a bowl, mix sliced tomato, chopped red onion and Kikkoman Wasabi Sauce. Adjust the amount of sauce according to your taste.
4. Slice chicken breast in 1/2 inch strips.
5. Cut pita (bread) in half and stuff it with arugula, chicken strips and some wasabi sauce.



For extra taste, mix 1 tablespoon of wasabi sauce and 1 tablespoon of mayonnaise.

Chicken can be substituted with other meat, seafood or tofu.

### Kikkoman Wasabi Sauce

Kikkoman Wasabi Sauce adds a spicy kick and a hint of umami to your food. It's made with real wasabi root, vinegar and soy sauce, and it's a great addition to your food.

[www.kikkoman.com](http://www.kikkoman.com)



## Gyoza Lettuce Wrap with Sweet Meaty Miso Sauce



### (Ingredients)

(Serves 4)

- 16-20 Day-Lee Panko Shredded Chicken Gyozos
- 16-20 green lettuce leaves, washed and dried
- 1/2 lb ground meat of your choice (chicken, pork, beef or turkey)
- 4 tbsp sake □ 3 tbsp soy sauce
- 3 tbsp miso □ 3 tbsp sugar
- 1 tsp water □ 2 tbsp finely chopped scallion
- 2 tsp grated ginger

### (Directions)

1. In a microwave-safe bowl, mix miso, sugar and water. Microwave for 20 seconds and stir well. Then, microwave for another 20 seconds and stir well.
2. In a frying pan, sear ground meat until golden brown. Drain off the excess fat from the frying pan and turn on the heat again. Pour in sake and soy sauce and continue to cook the ground meat.
3. Add the miso mixture to the pan and cook until the sauce thickens. Add chopped scallion and grated ginger. Mix well and turn off the heat.
4. Put the meaty miso sauce in a small bowl.
5. Pan-fry the gyoza dumplings according to the instructions on the back of the package.
6. Assemble lettuce wrap: put food garnish and the sauce on a large serving plate.
7. Make an individual lettuce wrap by placing gyoza on top of lettuce, put sauce over and wrap the lettuce around.



You can use any flavor of Day-Lee Panko Gyozos (beef, pork, chicken or shrimp) for this dish.

For a spicier dish, you can add some sriracha sauce to the meaty miso sauce.

### Day-Lee Panko Shredded Chicken Gyozos (Precooked)

Japanese-style pan-fried dumplings, these are a great addition to your menu. Day-Lee Panko Shredded Chicken Gyozos are a delicious, ready-to-use Japanese-style pan-fried dumpling with a juicy blend of dark meat chicken, cabbage, onion, garlic and soy sauce. It's a fully cooked, frozen dumpling. It's a great addition to your menu. It's a great addition to your menu. It's a great addition to your menu.

[www.day-lee.com](http://www.day-lee.com)



## Karaage Chicken Kabab with Yogurt and Mint Sauce



### (Ingredients)

(Serves 2)

- 8-10 pieces Day-Lee Panko Karaage Chicken
- 8-10 cherry tomatoes
- 1/4 green pepper □ 1/4 orange pepper
- 1 yellow pepper (1/4 for slaw and the rest for the arrangement on plate)
- 1/2 cup Gunko yogurt
- 1/2 English or Persian cucumber
- 2 tbsp finely chopped red onion □ 1/2 lemon
- 1/2 cup mint □ Salt and pepper to taste
- Some sliced garlic (optional)

### (Directions)

1. Cook Day-Lee Panko Karaage Chicken according to the instructions on the box.
2. Cut red, green, orange and yellow peppers with star-shaped cutter.
3. Thread karaage chicken and tomato alternately onto skewers and add with pepper slaw.
4. Make yogurt sauce: Japanese mint and cucumber. In a small bowl, put Greek yogurt, mint and cucumber juice of 1/2 of a lemon and salt and pepper to taste. Mix well.
5. To serve, use the top 3/4 of the yellow pepper as a base for arranging skewers. As an alternative, you can place some sliced greens and top it with karaage chicken kabab.
6. Serve them with yogurt and mint sauce.



Super easy summer cookout recipe that takes only a few minutes to prepare. Add some vegetables such as broccoli, carrots, etc. for a more healthy and balanced meal. For more, you can use different color of food if you like.

### Day-Lee Panko Karaage Chicken

Day-Lee Panko Karaage Chicken is a pre-cooked and frozen fried chicken with an authentic restaurant-quality taste. It's a great addition to your menu. It's a great addition to your menu. It's a great addition to your menu.

[www.day-lee.com](http://www.day-lee.com)



## Shredded Chicken and Mint Summer Roll



### Ingredients

(Serves 2)

- 1 chicken breast
- 16-24 mint leaves
- 1/2 cup thinly sliced red onion
- 3-4 Persian or mini cucumbers
- 3-4 slices ginger □ 1-3 cloves garlic
- 3 tbsp oil □ 1/2 cup sake
- 6 sheets round rice paper wrappers (6 1/2-inch diameter)
- 3 tbsp Kikkoman Gluten-Free Teriyaki Sauce
- 3 tbsp Kikkoman Gluten-Free Sweet Chili Sauce

### Directions

1. Cook chicken breast with 1 tablespoon of salt and let it sit for 15 minutes. 2. Put ginger slices and sliced garlic pieces in 3 cups of water and bring it to a boil. 3. Add sake and 1 tablespoon of salt. 4. Put chicken breast in the seasoned boiling water and turn the heat down to medium. 5. Poach chicken breast for 20 minutes. 6. Let chicken breast cool down on the poaching liquid. 7. When completely cooled, take out the chicken and shred with hands. 8. Julienne cucumbers. 9. Place a clean damp kitchen towel on a work surface. 10. Fill shallow dish with water and submerge the vegetable one at a time for about 10 seconds. 11. Place on the damp towel and put 3-4 mint leaves, shredded chicken breast and red onion slices in the center. 12. Fold the bottom half of the rice paper wrapper over the filling. Then fold both sides and finish by tightly rolling the entire wrapper up. 13. Serve with Teriyaki Sauce and Sweet Chili Sauce as dipping sauce.

### Point

We can substitute chicken breast with poached shrimp, pulled pork, and other ingredients of your choice.

### Gluten-Free Sweet Chili Sauce

Kikkoman Gluten-Free Sweet Chili Sauce is an authentic Asian sauce with high quality. It's made simply sweet and up to 70% less of sugar. It's available in a bottle that has a mild chili heat. This versatile sauce with warm spicy white balance with sweetness to use on any dish. It's right in the bottle as a dip, glaze, or just simply mix in sauce.

www.kikkoman.com



## Somen Noodles



### Ingredients

(Serves 2)

- 4 bundles somen (dried)
- Ginger and scallions to garnish
- 2 oz (60 ml) Mikan Dashiwa Tsuyu
- 8 oz (240 ml) water

### Directions

1. Cook somen in a pot of boiling water. 2. Drain it a drain, drain and wash in cold running water. 3. Mix Mikan Dashiwa Tsuyu and water. 4. Garnish ginger and scallions. 5. Place somen on a plate and serve with tsuyu sauce. 6. Place on the side along with grated ginger and chopped scallions.

### Point

If you want to make the tsuyu sauce more refreshing, add 1 teaspoon of fresh wasabi. You can also play with yuzu (citrus) and yuzu to refresh the taste of the dish. Other served with Japanese noodles, make somen and this is only in Japanese cuisine. Yuzu adds a hint to the dish using only a small amount. Grated ginger, chopped scallions, grated wasabi and slices of nori (seaweed) are common toppings.

### Mikan Dashiwa Tsuyu

Made with kombu (kombu) (seaweed) broth, it is a really unique combination of all flavors. Not only ideal for Japanese noodles like udon and sobo, it can be used as dipping sauce for tempura, sauce for chicken, and even for rice for cold pot.

www.kikkoman.com



## Spring Roll with Zucchini



### Ingredients

(Serves 2)

- 1 pound Kikori Zucchini
- 4-6 spring roll wrappers (see page)
- Lettuce
- Carrots, shredded
- Thin basil leaves
- Protein of choice (tofu or shrimp)
- Peanut sauce for dipping

### Directions

1. Wash and clean Kikori Zucchini, and cut it into 1-inch pieces. 2. Soak rice paper in water according to the directions on the package. 3. Remove the rice paper from water and place it on a plate. 4. Place your choice of protein on the rice paper. 5. Then add Kikori Zucchini, lettuce, shredded carrots, and thin basil. 6. Roll it all the ingredients into a spring roll. 7. Dip in peanut sauce and enjoy.

### Point

This dish will work with any vegetables, protein options, and seasonings. Be creative and enjoy your own special roll.

### Zucchini

Made with organic (not for powder) Kikori Zucchini is a great low-calorie, low-fat, and low-sodium snack. It's a perfect snack option for people with diabetes, heart disease, and any type of weight loss diet. Zucchini is a source of fiber and antioxidants.

www.kikkoman.com/kikori



## Tacos with Slow Cooked Hoisin Sauce Chicken



### (Ingredients)

- (Serves 4)
- 1 1/2 lb chicken breast
- 1/2 cup Kikkoman Gluten Free Hoisin Sauce
- 2 Tbsp Kikkoman Rice Vinegar
- 1/2 cup water or sake
- 8 taco shells (corn tortillas)
- Toppings: avocado, salsa, jalapeño, tomato, salsa, cheese, etc.

### (Directions)

1. Put chicken breast, Gluten-Free Hoisin Sauce and Rice Vinegar in slow cooker and set to High. Cook for 2-3 hours.
2. Once chicken is cooked through, remove the chicken and shred apart using forks.
3. Place the chicken back in the slow cooker to dress with sauce.
4. Gently heat taco shell over a direct flame as a stove.
5. To assemble, get your choice of ingredients on top of the taco shell and fold.

### Other topping combination ideas

- Hoisin Sauce Chicken lettuce, corn, and cheese
- Hoisin Sauce Chicken avocado, lime, and jalapeño
- Hoisin Sauce Chicken tomato, onion, and cheese

**Point!** If you don't have a slow cooker, cook it in a pot on low heat. By adding rice vinegar, you can reduce the amount of sodium you need to use. Also, rice vinegar can kill the germs.

### Gluten-Free Hoisin Sauce

Gluten-Free Hoisin Sauce is a versatile, umami sauce with the perfect balance of sweet, salty, and savory. It's inspired by the best of Chinese five-spice with a hint of garlic. It can elevate Asian barbeque sauce that is so hard to get versatile. When used as a condiment on meat, nothing quite compares.

www.kikkomanusa.com



## Tomato and Onion Salad



### (Ingredients)

- (Serves 4)
- 1 onion
- 4 tomatoes
- Parsley leaves to garnish
- Kikkoman Ponzo or Kikkoman Lite Ponzo to serve

### (Directions)

1. Slice onion and soak in water to remove bitterness.
2. Make a shallow incision in the bottom of tomatoes and blanch them.
3. Peel the skin off of the tomatoes and make a deep incision on top.
4. Mix the parsley leaves.
5. Serve each tomato as a plate, top with onion and sprinkle parsley on top.
6. Pair as is, with Kikkoman Ponzo as you like.

**Point!** You can be creative about serving styles. You can cut tomatoes into small pieces, toss with onion and dress with ponzo, for example. The ponzo has no oil content, so it's a healthy substitute for dressings. If you want more full-bodied flavor, you can use fresh oil. Also, Zerenon makes a Chinese-style dish while olive oil adds a Mediterranean flavor. The extra flavor of Kikkoman Ponzo enhances your appetite.

### Kikkoman Ponzo (1/2)

#### Kikkoman Lite Ponzo (1/2)

This sauce is made with soy sauce and rice vinegar, but it's a healthy substitute for dressings. If you want more full-bodied flavor, you can use fresh oil. Also, Zerenon makes a Chinese-style dish while olive oil adds a Mediterranean flavor. The extra flavor of Kikkoman Ponzo enhances your appetite.

www.kikkomanusa.com



## Zerenon Vongole



### (Ingredients)

- (Serves 2)
- 1/2 - 1 lb fresh clams
- 2 pieces Kikkoman Zerenon
- 2 Tbsp chopped garlic
- 3-4 Tbsp butter
- 1-1.5 cup white wine
- Red pepper flakes to taste
- Salt and pepper to taste
- Fresh parsley to garnish

### (Directions)

1. Melt butter in a pan, then add chopped garlic and red pepper flakes.
2. Once garlic turns golden, add white wine and bring it to a boil.
3. Add fresh clams and cover until all clams open. It takes about 3-5 minutes.
4. Remove and drain Kikkoman Zerenon, and add to the clam mixture.
5. Add fresh parsley and salt and pepper to taste.

**Point!** This can also be used for other meats and vegetables. Add a little bit of the sauce to make a true Italian dish.

### Zerenon

Made with all-natural ingredients, Zerenon is a healthy substitute for other meats and vegetables. Add a little bit of the sauce to make a true Italian dish. Zerenon is a healthy substitute for other meats and vegetables. Add a little bit of the sauce to make a true Italian dish.

www.kikkomanusa.com



# Enjoy WASHOKU (Japanese Cuisine) with Kikkoman Gluten-Free Seasonings

## Fish Cutlet



### Ingredients (Serves 1)

- 1/2 cup Spanish mackerel
- 1 pinch salt
- 1 tsp sushi vinegar
- 1 egg
- 1/2 cup gluten-free flour

- 1/2 Kikkoman Gluten-Free Ponzu

- Vegetable oil to deep fry
- Kikkoman Panko Sauce to season
- Kikkoman Sweet Shiso Sauce to season
- Shredded cabbage with your choice of herbs (shiso, basil, etc.) to garnish

### Directions

1. Soak Spanish mackerel, and let it sit for 20 minutes.
2. Put dry vacuum-seature horse mackerel, and sprinkle on sushi vinegar. Let it sit for an hour.
3. Put dry to half of vacuum-seatured, and remove ribs.
4. Cut into 3 pieces.
5. Coat mackerel with gluten-free flour, egg, and Kikkoman Gluten-Free Panko.
6. Heat oil in a small pan and deep fry breaded mackerel until the panko becomes golden.
7. Mo shredded cabbage and your choice of herbs.
8. Serve fish cutlet with cabbage and herb mix.
9. Pour either Kikkoman Panko Sauce or Kikkoman Sweet Shiso Sauce over to taste. (You can also serve the sauce on the side.)



## Pork and Vegetable Rolls



### Directions

1. Cut asparagus into 2 5-inch long.
2. Cut red and yellow peppers into 1/2-inch thick sticks.
3. Cut sweet ribs? Fresh king and 1/4 1/2-inch thick sticks.
4. Bring a pot of water to a boil. Boil asparagus and control for a minute.
5. Add peppers and boil another minute.
6. Green vegetables well and let cool.
7. Spread each pork belly slice and sprinkle teriyaki powder on only one side.
8. Place three sticks of vegetables on the edge of a pork belly slice, and roll it tightly until the end. Using a toothpick, secure the end of the roll in order to prevent it from getting loose. Use different colors of vegetables for a more vibrant presentation.
9. Heat oil in a pan and saute vegetable rolls until golden brown.
10. Add sake, cover with lid, and reduce heat to medium to simmer for 1 minute.
11. Remove the lid and add Kikkoman Gluten-Free Teriyaki Sauce, and simmer until the sauce turns to your favorite consistency.



### Ingredients (Serves 10)

- 1/2 slices pork belly
- 1/2 green asparagus
- 1/4 red pepper
- 1/4 yellow pepper
- 1/2 carrot
- 2 tsp sake
- 4 tsp Kikkoman Gluten-Free Teriyaki Sauce
- 1 tsp vegetable oil
- 1/2 tsp teriyaki powder

# Sukiyaki



## Ingredients (Serves 1)

- 1/2 lb or 200g of choice (beef and/or pork)
- 2 cups water
- 2 cups Kikkoman Tamari Soy Sauce
- 1/4 cup packed mushrooms
- 1/4 cup packed mushrooms
- 2 slices shiitake mushrooms
- 2 scallions
- 1/4 cup tofu
- 1/4 cup napa cabbage
- 1 handful spinach
- 2-3 slices carrot
- 1/4 lb beef, sliced for sukiyaki
- 1 cup oil

## Directions

1. Make dashi broth in advance. (You can use dashi pack or dashi powder to make the broth.)
2. Remove stem of shiitake mushrooms.
3. Cut off the roots of napa and spinach, and roughly separate them into small chunks.
4. Slice carrot, and cut scallions, napa cabbage and tofu into bite-size pieces.
5. Heat oil in a small pot or clay pot, and sear dashi first.
6. Reduce heat to medium, add meat and Kikkoman Tamari Soy Sauce and simmer for a couple of minutes.
7. Add mushrooms and vegetables and simmer for a minute.
8. Add dashi broth and simmer until every ingredient absorbs the dashi. (By using a spoon, pour dashi over the ingredients while it's cooking.)
9. Serve as is on a bowl or heat-resistant material.



## Enjoy A variety of

# Gluten-Free sauces



### GLUTEN-FREE PONZE SAUCE (NO PRESERVATIVES ADDED)

Made with Kikkoman Gluten-Free Tamari Soy Sauce, fresh chili sauce and green onions. It's a one-stop shop that packs a powerful punch of umami, rich savory flavor and a tangy kick.



### GLUTEN-FREE CHILI SAUCE

Authentic Asian flavor without the gluten. Tantalizingly sweet and spicy with bits of garlic and chili. Use as a dipping sauce, dressing and in stir-fries.



### GLUTEN-FREE TERIYAKI SAUCE

It is traditionally brewed from four simple ingredients—soy, sugar, salt and garlic. Kikkoman's Gluten-Free Teriyaki Sauce is verified and is certified gluten-free by the Gluten Intolerance Group (GIG).



### 50% LESS SODIUM GLUTEN-FREE TERIYAKI SAUCE

It's a premium teriyaki soy sauce that contains 50% less sodium than regular Gluten-Free Teriyaki Soy Sauce while maintaining the same rich, savory flavor and taste.



### GLUTEN-FREE TERIYAKI SAUCE

The sweet-savory flavor of teriyaki and its rich, molasses-like base have been universally popular almost since it was first prepared in Japan centuries ago. A simple mixture of soy sauce and mirin, a Japanese sweet cooking wine.



### 50% LESS SODIUM GLUTEN-FREE TERIYAKI SAUCE

It contains 50% less sodium than regular teriyaki. Made using traditionally brewed soy sauce with four simple ingredients: water, soybeans, salt and sugar. It is certified gluten-free by the Gluten Intolerance Group (GIG).



### UNSEASONED RICE VINEGAR

It's milder in flavor than other vinegars. There's also a hint of sweetness from the glutamates we make it from. The well-balanced acidity is excellent as an enhancer, not only to Asian but also to Hispanic, European and American dishes.



### GLUTEN-FREE PANKO

Instead of wheat, it uses rice flour and is uniquely made to give it a satisfying crunch. Since it is unseasoned, it will combine perfectly with all types of seasoning, fried foods.



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enhancing your life

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WWW.KIKKOMANUSA.COM



# Cheer Copa America Brazil with Latin Flavored Gyoza

Copa America Brazil 2019 will kick off this June. Let Day-Lee Pride Gyoza accompany you while cheering for your favorite team. Introduced here is a way to enjoy gyoza with chimichurri sauce.



## Chicken Gyoza with Chimichurri Sauce



### INGREDIENTS (Serves 4)

- 30 pieces Day-Lee Prime Chicken Gyoza
- 1 tbsp finely chopped red onion
- 3 garlic cloves, finely chopped
- 1 red or green jalapeño pepper, finely chopped (seeds and stems for hotter version)
- 1/2 cup finely chopped cilantro
- 1/2 cup finely chopped fresh parsley
- 2 tbsp finely chopped fresh onion
- 1/2 cup red wine vinegar
- 1 cup extra-virgin olive oil
- 1 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper

### DIRECTIONS

1. In a bowl, put finely chopped onion, jalapeño pepper, and garlic as well as red wine vinegar and kosher salt and let sit at room temperature for 15 minutes.
2. Add chopped cilantro, parsley, and onion.
3. Using a fork, whisk in olive oil.
4. Add salt and black pepper mix and put in a glass jar or glass container with a lid.
5. Cook chicken gyoza following the instructions on the package.
6. Place cooked gyoza on a serving plate and spoon some chimichurri sauce over gyoza.
7. Serve with hot.



You can substitute jalapeño pepper with sweet bell peppers for a non-spicy version. Store in 1 bag up to 3 days in the fridge and use for topped over other grilled meat, fish and vegetables. Enjoy!



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Day-Lee Prime, Inc.

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[www.crazygadzine.com](http://www.crazygadzine.com)

800-329-5331 Santa Fe Springs, CA 90670

## June Events @KATAGIRI

from 1<sup>st</sup> - 8<sup>th</sup> at GC Store  
**Matcha Snack Fair**

on 2<sup>nd</sup> at 59th St. Store  
"Ready to Eat Sea Food"  
Demo by Kyanwa Suisan

from 7<sup>th</sup> - 17<sup>th</sup> at Boro Boro Japan  
**Japan's Regional Delicacy**

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## JAPAN PIP QUIZ

This image is the outline of a prefecture in Japan. Which prefecture is it?



- ① Niigata Prefecture
- ② Fukuoka Prefecture
- ③ Kochi Prefecture
- ④ Toyama Prefecture

Source: © 2011 Japan Ministry of Education, Culture, Sports, Science and Technology

## Cold & Hot – Enjoy authentic Japanese noodles with Mizkan® Soup Base



UDON, SOBA or SOMEN, these are authentic Japanese noodles which have been enjoyed in Japan for hundreds of years. Mizkan® Soup Base is a concentrated soup for such Japanese noodles, originally developed in Japan with authentic Japanese formulas and now produced in the US. With Mizkan® Soup Base, UDON, SOBA or SOMEN are easy to make and taste great.



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# Goku no Kimochi: Dry Head Spa that Induces You to a Comfortable Sleep

Head massage specialty salon, **Goku no Kimochi**, first opened its doors in Kyoto, Japan, about a decade ago. Since then, its quality service, that naturally brought us to a comfortable sleep spread throughout Japan by storm. Today, they have four locations in Japan (Kyoto, Osaka, and Tokyo [Hatsuka Ginochi]), all of which are fully booked 3 months in advance. Goku no Kimochi just opened their first overseas shop in Midtown Manhattan. Their technique guides clients into "mochi" (ultimate) sleep, and helps them to get a better quality of sleep when at home as well. CEO Atsuro Kaneko compares our need to sleep to that for nourishment, and in the same way that we can have a meal at home or at a restaurant, she believes we should consider different sleeping styles as well.

Kaneko's proprietary massage techniques that focus on the head's sensitive muscles were developed to heighten the release of the "happiness hormone" dopamine. Unlike other head spas using shampooing and steaming, **Goku's** massage uses only therapists' hands and fingers giving it the name "dry head spa." They put clients into a deep state of relaxation, and many compare how they feel when they wake up from the sleep-inducing massage to having taken a trip in a time machine. This feeling is enhanced by the sci-fi like dark interior and explanatory video that explores concepts such as the time-space continuum. Whether you opt for the 60 or 90 minute course, **Goku no Kimochi** will leave you feeling refreshed and ready for the rest of your day upon awaking.



Each client is treated in a dark space, in a cool temperature. Even though each person has a unique sleep pattern and condition, most of our clients and experienced head therapists at **Goku** can feel ways to induce deeper sleeping.



As you enter the lobby, you feel yourself in a dark, futuristic world.

Once you entered yourself by watching a short feeling video in the lobby, you're invited to the treatment room. The corridor to the room has neutral walls which reflect coming lights, creating a space Odyssey-like mood.

## FOOD

## Zeromen: Noodles without Sugar, Gluten, Fat or Dairy

When released in Japan, Kibun Foods' sugar-free noodles, *Yoshibu Zeromen*, became an instant hit. KIBUN FOODS (U.S.A.), Inc. brought the product to the U.S. with a new name, **Zeromen**, and it finally became available this April in the East Coast area. Zeromen is made with alcho powder (soy fiber powder), and is sugar-free, gluten-free, dairy-free, fat-free with only 25 calories per serving (5.25 ounces). Also, it is low in carbohydrates, and it fits most dietary restrictions, especially for people with diabetes and celiac disease as well as those engaging in weight loss diet such as the keto diet. Zeromen is simply easy to prepare and tasty for substituting in your regular noodle dishes, even if you have no challenging food restrictions. Open the pouch, drain and rinse the noodles, and it's ready to eat. Whether you dress it with sauce to eat like pasta or add miso soup to enjoy like ramen, Zeromen will contribute to your healthy lifestyle.

\*Sample recipes are introduced on pages 14 and 15.

www.kibunco.jp (Japanese only)  
@kibunfoods



## SHOP

## Tea Kitamura: Organic, Single-Origin Green Tea from Nagasaki

Kitamura Tea Company is a family-owned green tea producer that has specialized in organic tea since 1989. They have grown tea on a plantation on a mountain 360 meters (1,197 ft.) above sea level in Nagasaki Prefecture and process harvested tea on site to ensure the highest and safest quality. Their single-origin 100% organic green tea is highly regarded in Japan, and is finally being imported to the U.S. this spring. Mr. Chikayo Kitamura, founder of Kitamura Tea Company, started growing truly organic tea with neither agricultural chemicals nor chemical fertilizers even when organic agriculture was overlooked. He strived for 8 years until he established his method. Today,

their brand, **Tea Kitamura**, is in high demand throughout Japan. Tea Kitamura's teas available in the U.S. include green tea, green tea blended with matcha powder, *dajicha* (roast tea) in the form of loose-leaf tea and tea bags as well as *matcha*. Currently, they are available at four locations of Sunrise Mart and online. Free shipping is applied for Chopticks NJ orders. Enter a code: **FRESHIPCSNY** at checkout to enjoy the offer.

www.teakitamura.com



## DRINK

## Refreshing Infused Sake, Moonstone Cucumber Mint

**Moonstone Cucumber Mint** is crisp and refreshing and features the relaxing aromas of cucumber and mint, while simultaneously offering a smooth and stimulating finish. A pure premium gyoza sake, crafted with premium rice milled to 58% of its original size and the soft water of Oregon's Willamette Valley, is infused with natural cucumber and mint flavors prior to bottling. With 12% alcohol content, Moonstone Cucumber Mint's light, herbaceous, and fruity flavor is great on its own but can also be enjoyed as a spritzer with soda water. Another recommended way is to use it in cocktails. (See a recipe for Cucumber Awe Spritzer on page 5.) The sake is also great with light yet flavorful dishes like watermelon mint lettuce salad and ceviche. It is sulfate-free, gluten-free, vegan-friendly, and kosher. SakéDoc's Oregon Craft Moonstone line is a series of infused gyoza sakes with flavors of Asian Pear, Coconut Lemongrass, and Plum. Perfect timing for the hot summer, their newest, summery flavor, Cucumber Mint, became widely available on the East Coast.

www.sakedoc.com/moonstone-cucumber-mint/100ml



## DRINK

## Take Your Next Celebration Outdoors with Nomikai

"Nomikai" is a Japanese term that translates to a drinking party with friends. But in this case, **Nomikai** is a quality wine and cocktail beverage in a can. Born from the idea of making a celebration in the greater outdoors complete, the drinks are produced in cans rather than bottles, and it would make it easier to carry whether on a hike or going to the beach. Ready to be cracked open, there are currently three types of drinks you can choose from. The **Nomikai Fuzzy Rose** is a lightly sparkling rose gushing flavors of cherries and grapefruit with a tart aftertaste. Holding an earthy aroma accompanied by refreshing notes of citrus, the **Abse Hot Gin + Tonic** is all well balanced with the classic bitterness. A medium-bodied red wine, the **Abse Red California Red** bears with dark fruitiness and a zesty finish. The cans are made from lightweight aluminum, and designed to be environmentally friendly as well. Tasty, easy to carry, and eco-conscious, take Nomikai to complete your celebration outdoors in the summer rolls in.

info: www.thenomikai.com





All kakigori come in three sizes: small, medium and large. Pictured is LES Black and White Cakes in large. It's a decadent, chocolaty dessert perfect for sharing.



Taking inspiration from Japanese cooking, a traditional simplicity and delicate execution, *Chikori* from *Someshi* is one of their savory offerings.



Intoxicated find on top of a slab of woodgrain, *Intoxicated Honey Tonic* makes for a logic attack.



All photos by Eliza Canny

## Cool Down on the LES with Sweet Kakigōri

106 Second St. (bet. Ludlow & Orchard St.) | New York, NY 10007  
www.bonsaikakigori.com | PS 11

Mon-Thurs 11am-10pm, Fri-Sat 11am-12am, Sun 12pm-10pm

The Lower East Side has just become sweeter with **Bonsai Kakigōri** opening their first brick-and-mortar location in April. Revolving around kakigōri, a traditional Japanese dessert assembled with finely shaved ice, flavorful syrups and toppings, the dessert bar and café was previously only found in the Canal Street Market and seasonally in Smorgasburg. But now, their snowy treats are available in a more comfortable setting with an expanded list of drinks and savory offerings. The menu remains anchored to the concept's namesake, with classic and special flavors that rotate seasonally. Classics include refreshing and fruity Strawberry and Cream, and herbaceous Matcha Mountain. Currently served as seasonal specials include two new flavors: chocolaty LES Black and White Cakes and sweet and savory Banana Man Maple. Bonsai Kakigōri also offers Japanese-style coffee and tea, and drinks incorporating matcha into unique creations. Stop in to also dine on Japanese-inspired toasts and sandwiches, and relax in the warm summer sun on their outside bench.

## Casual yet Authentic —Gohei Offers Home-made Soba and Udon

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## Cozy Sushi Bar Filled with "Showa"-Retro Ambience Sushi You

280 E. 34th St. (bet. 3rd & 3rd Ave.) New York, NY 10003  
TEL: 212-752-2587 | [www.sushiyou.com](http://www.sushiyou.com)  
Tue-Fri: 12pm - 10pm, Sat-Sun: 12pm - 10pm



Fried Sardine Fish Cakes is a delicacy on Chef Suzuki's home prefecture Matsuyama. You will never find this dish at any other place in New York.



Each sushi is seasoned with different aroma and condiments as you don't really need soy sauce. Each piece is served one by one directly from Chef Suzuki if you order Omakase Sushi.



You'll find Sushi You a few steps down from street level. Once entering you will be surrounded by a Showa style cozy atmosphere.

Japan recently experienced a transition from the Heisei to the Reiwa era, but there is a place in Midtown where you can be immersed in the even older Showa era (1926-1989). This is **Sushi You**, a restaurant ran by Shizuoka-born chef and owner Mika Suzuki. The restaurant is filled with Showa-style restaurant ambience, and even Showa era programs stream on the televisions above the sushi bar. As for sushi, Chef Suzuki receives almost daily deliveries from Tokyo's Toyosu Market, ensuring the highest quality fresh fish. The reasonable Omakase options include a Sasho or Sashim (\$80 and up), a Sasho and Sashim Combo (\$110 and up), and a Kitchen and Sushi Omakase (\$90 and up). All courses feature fish like albacore from Shizuoka as well as scallops, Japanese sea bass and sea urchin, with specific seasonings and aromas to accompany each. There are many dishes made with ingredients from Shizuoka, known for its ocean harvests, or unique local delicacies offered at Sushi You. One Shizuoka specialty is the addicting Fried Sardine Fish Cakes. This is the perfect dish to enjoy with drinks, and Sushi You's sake and shochu selection is extensive. Also, Sushi You hosts unique periodic events such as trivia nights with themes like wrestling, anime and Showa celebrities. If you are a fan of one of those, check with the restaurant for the schedule.

Tucked in the food hall in Japan Village in Brooklyn's Industry City, **Gohai** serves two Japanese native noodles, soba and udon, crafted in-house. Gohai's soba is made with a blend of three types of flours, finely milled buckwheat flour, coarsely-milled buckwheat flour, and wheat flour. "It was really difficult to achieve the texture and flavor we wanted. Buckwheat flours are susceptible to temperature and moisture, so we still adjust the ratio every day," says Yasuko, chief staff at the restaurant. The earthy taste of soba is great with the all natural, full-bodied broth that is also house-made with no MSG. On the other hand, broth for the udon noodles releases a mild flavor with elegant umami extracted from kombu and bonito flakes, making it perfect with smooth, sleek, and chewy noodles. Some of the popular toppings are Miso (sweet and savory beef with scallops), Shimeji Tempura, and Somen (with vegetables) for both soba and udon, but Gohai also sells seasonal specials like Kani Nanban Soba and Mushroom Cream Udon. They will introduce cold noodles as summer comes closer.



Currently served as a Special Menu item, the Mushroom Cream Udon features creamy sauce with so-so earthy mushroom flavor and smoky aroma. It can be enjoyed like a pasta dish.

Also listed on the Special Menu, Kani Nanban Soba is beautiful and smoky-tasting. Grilled kani (salmon) and caramelized soy (Japanese style) provide a delicious fish harmony.





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Donburi (savory toppings over a bowl of rice) is a popular Japanese dish. What is this type of donburi?



1. Ten Don  
 2. Katsu Don  
 3. Oyako Don



Oyako Don

# Chopsticks NY will launch JPassport

## What is JPassport?

JPassport is a new app that offers a mobile marketplace where consumers can find discounts, promotions, events, giveaways and news from Japanese businesses, and customers can accumulate reward points by shopping, dining, or using the services of the participating Japanese businesses. Free for download, it will be a must-have app for people interested in Japan and Japanese services.

## Benefits for JPassport Followers

- Get reward points when dining or shopping at participating businesses. (Accumulated points can be used at all participating businesses.)
- Receive up-to-date information on promotions, campaigns, giveaways, events and news.
- Read Chopsticks NY articles on JPassport app



### What Can Participating Business Owners Do with JPassport?

- Offer information on customers' purchases that can be used for marketing and improving profitability.
- Release information on promotions, campaigns, coupons, and news through JPassport app and monthly mail magazine.
- Increase exposure to consumers via customized mail, magazine.
- Encourage usage through reward points that can be used at all participating businesses.



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**Sake Glossary**



**muroka and nigiri:** "Muroka" means whitened, but in this case, it specifically means "not fire filtered with charcoal." It retains the freshly squeezed sake taste. Sakes that skip either the pasteurizing or filtering process or both, allow the richness of the rice to remain in the aroma, flavor and sometimes color. "Nigiri" is a coarsely filtered sake in which the unfermented portion of the rice is left, giving the sake a cloudy white color or chunks of lees floating inside. Since the rice lees are still working in the sake even after it's bottled, some of the nigan are sparkling. Just be careful when you open it.

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# 今月のイチオシ料理 PICK UP DISHES OF THE MONTH



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\$24

## Sobaya East Village

329 E. 9th St., (bet. 2nd & 3rd Aves.), New York, NY 10003  
TEL: 212-533-4368 | [www.sobaya-ny.com](http://www.sobaya-ny.com) @

Crafted in-house every day Sobaya serves the freshest soba noodles as possible. They use buckwheat flour grown in Asamino in Nagano Prefecture, source of soba production. Enjoy the authentic flavor with crunchy tempura featuring shrimp, shiso and shoketo pepper

## Luscious Thai Upper East Side

1099 1st Ave., (bet. 60th & 61st Sts.), New York, NY 10015  
TEL: 212-413-1184 @

Luscious Thai is beloved for their most authentic flavors prepared by the Thai chef. The deep-fried soft shell crab and fresh green papaya salad are both harmoniously bonded together by the refreshing Thai dressing. Light and flavorful, it's perfect for the summer.



Crispy Soft Shell  
Crab with Papaya  
Salad  
\$12



Ten Ten Men  
\$13

## Nippori Midtown West

345 W. 51st St., New York, NY 10019 | TEL: 646-664-5332  
[www.nipporinewyork.com](http://www.nipporinewyork.com) @

Plethful with a pungent kick, this ramen features exquisite soup made with chicken broth, sesame paste and spicy sesame oil. Full-bodied meat sauce adds another layer of umami, and a fresh and crisp accent comes from red onions, coriander and scallions.

## Shalom Japan

Elmhurst

2112 G. 4th St., (at Railway St.), Roskelly, NY 11211  
TEL: 718-388-4002 | [www.shalomjapanny.com](http://www.shalomjapanny.com) 📞

This ramen boasts the unique marriage of Japanese and Jewish cuisines. The broth skewers from traditional (chicken and vegetable), but with acoustic undertones of kasha. It features a fine matzo ball and broiled chicken, and is spiced with togarashi garlic oil.



**Matzo Ball  
Ramen**  
\$17



**Tonkotsu  
Ramen**  
\$13

## Kame Ramen

Midtown East

431 Park Ave. S., (bet. 25th & 30th Sts.), New York, NY 10016  
TEL: 512-457-0575 📞

An unconventional combination of wavy noodles and tonkotsu broth. The noodles catch the rich broth, allowing you to sip it until the last drop. Skirted over the bowl are thick-cut, breaded pork belly slices so tender every bite melts in your mouth.

## Unagi Restaurant

SoHo

810 Broadway St., (bet. Wall & Mulberry Sts.), New York, NY 10012  
TEL: 212-257-2335 | [www.unagirest.com](http://www.unagirest.com) 📞

This unagi (grilled eel over rice) specialty restaurant's signature features aromatic and umami-rich eel grilled over charcoal. The sweet soy-based sauce coated on the eel is caramelized while grilling and produces smoky and savory flavors. The rice underneath embraces it as you dig in.



**Unagi  
(Medium)**  
\$45

## Shinagawa

Midtown East

517 E. 53rd St., (bet. 3rd & Lexington Ave.), New York, NY 10016  
TEL: 512-263-4335 | [www.shinagawany.com](http://www.shinagawany.com) 📞

Shinagawa's signature sushi plate is offered at a steal of a price. Carousing of 10 pieces of nigiri made with selected fish daily both sourced from Japan and locally, it guarantees the freshest and the best of the day. It also comes with a tuna roll.



**Sushi  
Shinagawa**  
\$35

## Beauty & Health Tricks

### VOL. 21: BASIC AND ULTIMATE SUMMER SKINCARE

No one will complain about the nice, warm weather from late May to June, but that's also the time the sunlight is harsh on the skin. To understand how to protect our skin from the sun and take care during summer, Chopsticks NY consulted Ms. Fumiko Takahashi, aesthetician of Spa Karen NY.

As you know, sunlight can be a cause of burn, damage, and aging of skin, such as wrinkles, dark spots, and saggy skin. "The sun emits both UVA rays, which penetrate deeper into your skin to cause damage, and UVB rays, which burn your skin. I recommend sunscreens that protect your skin from both UVA and UVB, which have the SPF number and indication of Broad Spectrum on the package," says Ms. Takahashi. Also, since the number indicates the length of time that the product works against UVB effectively, she suggests, "SPF 30 is good for everyday life, but if you go to the beach or do outdoor activities, use SPF 50. And it's important to reapply after a few hours or once it comes off by sweating."

Sweating excessively is also an enemy to your skin, Ms. Takahashi points out. Sweat, dirt, and your skincare products all mix on your skin, easily causing skin problems. "The solution is to gently wipe or wash off sweat. But once removing excess sweat, your skin dries out, so it's better to carry a spray bottle with moisturizing toner and apply it every time you feel your skin drying. Also, if you stay in an air conditioned, dry room, I recommend using a humidifier," she advises. She also cautions that the hot, sweltering summer tends to lead your skin to the inner dry condition, which people easily overlook. If you have that condition, your skin has an excess oil but lacks moisture.

For the summer skincare, she suggests Vitamin C formulated products. "Vitamin C helps promote anti-oxidation and control melanin production. Products with Vitamin C are good all year around, but particularly appropriate during summer." Naturally of Spa Karen NY, Vitamin C Anti-Oxidant Facial and Brightening Facial are in high demand in seasons with strong sun rays.

Spa Karen NY

36 W. 44th St. (bet. 36th & 42nd Ave.) Suite 305, New York, NY 10018  
TEL: 212 7299521 | [www.spakareny.com](http://www.spakareny.com)



Ms. Takahashi recommends sunscreens with both SPF and Broad Spectrum indications, meaning that the products can fight both UVA and UVB. The pictured product is SkinCeuticals' tested sunscreen lotion for face.



Sunscreen is the enemy to your skin during hot seasons. It is important to wipe off sweat and reapply moisturizing lotion and sunscreen.



Hydrating facial spray and humidifier are useful tools for summer skincare.



Founder of Spa Karen NY, Fumiko Takahashi is an experienced aesthetician, a certified both in the U.S. and Japan.

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- ③ Store in the refrigerator for 10 minutes
- ④ After washing your face, apply the pack and leave it for 10 minutes. Rinse your face with lukewarm water and apply lotion afterwards

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# MONO-logue

## Drinkware by HORIE

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterizes Japan's spirit of constant quality improvement.

From vibrant neon colors to delicate, muted earthy, all colors HORIE can create a wide variety of shades.



Double-walled structure is effective in retaining the temperature of the drink.



You can customize patterns to make your own cup with abstract colors (left). A laser engraving is also available (right).



With vivid hues, HORIE's reusable titanium straws pick up your drink time.



To access HORIE's NY Showroom, make an appointment via email: [info@horie.co.jp](mailto:info@horie.co.jp)

With summer right around the corner, it's always nice to have fancy new accessories to brighten up your table. In this regard, the titanium products from Japanese corporation HORIE do not disappoint. Its versatile lineup includes tableware, cookware and accessories, and cups are some of the best sellers.

President Takuji Horie began his research into titanium motivated by the desire to create the perfect cup to bring out beer's deliciousness. After much trial and error, it was determined that a double-walled, 0.7 mm titanium surface would be ideal for this purpose, creating a nice layer of foam when beer is poured. In addition, the double wall provides thermal insulation for beverages, allowing cold drinks to stay cold longer than in a normal cup. You can enjoy the chilled beer and not worry about needing a coaster, as no condensation occurs on the cup.

There are many other benefits to titanium. It doesn't alter the taste of beverages as other metallic-based materials can, and it is quite durable so the cup won't break or chip if dropped. Thanks

to the double wall, hot drinks can easily be held without burning your hand and the liquid's warm temperature is maintained. It is safe for kids, allergy-free and eco-friendly.

HORIE utilizes anodizing oxidation technology to treat titanium with the oxygen created from electrolysis. Via this process, the oxygen formed on the surface of the titanium bonds with it to form a film, hence the double wall. Color gradation is achieved by changing the thickness of the film by controlling the voltage during electrolysis. (In order to avoid film damage, products must be hand washed.) 124 unique fade-resistant colors are available in a variety of combinations. Each drinkware item reflects light differently depending on the texture of the surface, creating a unique nuance. Items can also be customized or engraved via laser, especially popular for Father's Day and other holidays.

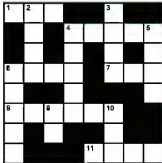
In addition to cups, another standout HORIE product is titanium straws. With a high heat transfer rate, cold drinks taste more refreshing than when using plastic straws. Plus, in a variety of colors they look really cool, and accentuate the cup they are placed in. Why not add a bit of class to your next party, picnic or everyday life with HORIE's titanium goods?

\*HORIE's products are ordered via online shop at [www.horie.co.jp](http://www.horie.co.jp).

\*HORIE's NY Showroom is located in Midtown West. (By appointment only.)

**HORIE Corporation**  
5060 Kaisei Bunkyo, Tsubame, Niigata Prefecture  
MINN 955-1235  
[www.horie.co.jp](http://www.horie.co.jp)  
[info@horie.co.jp](mailto:info@horie.co.jp)

## Japanese CROSSWORD



## Across

1. In Japan, the month of June has lots of \_\_\_\_ (rain)

4. \_\_\_\_ is a noun meaning "understanding," and \_\_\_\_ -aru is its verb form

6. Since June is a rainy month people sometimes find \_\_\_\_ (cold) at home

7. "Now" in Japanese

8. The sun's rays are harsh in summer, so you should protect your skin from \_\_\_\_ (sunburn)

11. \_\_\_\_ or \_\_\_\_dachi means "friends" in Japanese

## Down

2. \_\_\_\_ is an adverb meaning "again" in Japanese and is often used in the casual phrase, "\_\_\_\_ mata!" (see you tomorrow) or more simply "\_\_\_\_" (see you later)

3. \_\_\_\_ literally means "one breath" but is often used with

the suffix *ai* \_\_\_\_ to describe a way of doing things "at one stretch" or "at one breath"

4. After the abdication of the Heisei Emperor, Japan entered a new era on May 1. The new era is called the \_\_\_\_ era

5. "Heritage" in Japanese

6. When you study things you should start with the \_\_\_\_ ( basics)

9. "Cold water" is *reisu* in Japanese, and hot water is \_\_\_\_ or \_\_\_\_

10. The city of Tokyo used to be called \_\_\_\_ and the era between 1603 and 1868, during which Japan was being ruled by the Tokugawa clan, is called the \_\_\_\_ era



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## すみません

"sumimasen"

[smjrm] Excuse me / I'm sorry  
[sujm] I'm late / I'm sorry  
[smjrm] I'm sorry / I'm sorry  
[smjrm] I'm sorry / I'm sorry  
[smjrm] I'm sorry / I'm sorry



# ISLANDS OF TOKYO Oshima, Nijima, Kozushima

Chopsticks NY establishes selected articles from att JAPAN, a world magazine, as a gift value in Japan. This month, we introduce it to our readers, focusing on the islands of Tokyo. Tokyo is a big city, but it still has small islands in the bay. For example, there are the Ogasawara Islands, for example. Here we introduce Oshima, Nijima, and Kozushima, which offer rich nature and cute animals. They are accessible from Tokyo by train, ferry, and airplane.

## OSHIMA ISLAND

Oshima is the closest to Tokyo's Tama River, among others, and is the largest island among the Izu Islands. It offers a majestic natural landscape, including Mount Mihara. It is also widely known as a land of candied Camellia oil produced there is used as a moisturizer as well as in cooking.

Mount Mihara



Miharayama Onsen



Bekkoraushi



Burattin House



Oshima Park



Although it is an active volcano, no activity has been observed in the present time and it is possible to hike up to near the center to look at the evidence of eruptions. Don't forget to visit Urushibaka, the only desert in Japan, where black sand from volcanic rocks covers the entire area. Since the onsen facility (in a hotel) is open from early morning, it is convenient to go there when you arrive at the island by an overnight ferry. Relax at the early morning sun and ocean, relax and refresh from your boat ride. Bekkorashi is a type of candied camellia in the Izu Islands made with whole fish fillets marinated in soy sauce with local green chili pepper. This local specialty of the Izu Islands is characterized by the spiciness that goes well with the aroma of fish and sweetness of candied rice. You can enjoy delicious ice cream made with fresh Oshima milk while looking at the ranch in a relaxing atmosphere. This park has one of Japan's largest scale camellia gardens with about 1,000 kinds of camellias blooming in February and March. It also has an admission-free zoo.

As the smallest of the three islands, with an area of about 24 square km, this island has a beautiful white-sand beach, attracting many visitors, especially surfers. Rent a bicycle and go around the island!



## NIIJIMA ISLAND

*Mane carrots are the symbol of this island!*



Habushira Shire



Yanohama Open-air Bath



Niihima Glass

- ① Stretching as long as about 7 km, this white-sand beach provides the best view of the island! With transparent water and huge waves perfect for surfing, this beach is a venue for some world-class surfing competitions. ② With an ancient Greek architectural style, this open-air *onnen* (hot springs) facility offers a great panoramic view of the Pacific Ocean. Unlike other Japanese onsen facilities, this place requires you to put on a bathing suit. It is open for 24 hours and is free of charge. ③ Niihima glass is characterized by beautiful olive-green color made from greenish volcanic rock indigenous to the island. Niihima Glass Art Center not only exhibits a collection of glass artworks but also offers glass-making workshops.



## KOZUSHIMA ISLAND



Located in the center of the Izu Islands, this island shows the beautiful snowing rock cliffs of Mount Tenjo. It has abundant spring water, as there is even a myth that gods gathered here to discuss the distribution of water.

Star Gazing



Mount Tenjo



Akasaki Promenade



- ① With a beautiful starry sky, the whole island is just like a planetarium. You can clearly observe the Milky Way from Mount Bay Observatory at night. A guided star observation tour is offered (subject to fees, reservation required). ② Selected as one of the "100 mountains with beautiful flowers," this mountain has various kinds of alpine plants. At the top of the mountain, a heart-shaped Pado Pond that can be seen afar rain is a popular spot. ③ A wooden walking path stretches along the natural cove of the island. You can dive into the clear water from the diving platforms and enjoy snorkeling.



# Yonaguni Island

Yonaguni Utsu



Yonaguni Monument



Edo Beach

At Japan's westernmost tip, Yonaguni Island is home to a unique phenomenon. At 100 meters offshore from Amakusabaru Cape lies Yonaguni Monument, a gigantic formation 250 meters east-west by 150 meters north-south. Researchers are still arguing whether it is a natural phenomenon or a relic of some ancient civilization. In the meantime you can enjoy it either by diving or by half-submersible boat.

As its name suggests, Yonaguni Utsu is a breed of horse native to the island. Small in size and taking kindly to humans, it's perfect for rides around Yonaguni's abundant nature – an experience that will uplift your mind and body.

# Kitadaito and Minamidaito Islands

Kitadaito and Minamidaito islands are Okinawa's two easternmost islands. The attraction here is food right from the surrounding sea. For the most famous dish, try Dango Sushi made of local tuna or sea urchin smothered in soy sauce. For commuting and going between the two islands, don't miss the Dango ferry and its peculiar way of loading the passengers using a crane.

More "Crane Transport" can be experienced when boarding and disembarking the ferry boat.



Dango Sushi



# Aguni Island



Nature is still abundant in Aguni Island. Let the hours pass relaxing and savoring the frantic rhythms of everyday city life, bird-watching in the morning, dining in the daytime and gazing at the starry sky in the evening – and if the sky is cloudy just sink into the darkness and quietness of the earthly paradise.

## ACCESS

By Airplane

By Ship

Naha Island	15 mins from Naha
Hanashima Islet	15 mins from Naha
Aguni Island	15 mins from Naha
Kashima Island	15 mins from Naha
Minamidaito Island	15 mins from Naha

## About JET JAPAN

The magazine JET JAPAN is for non-Japanese visiting from overseas and those residing in Japan. The quarterly magazine written in English, Mandarin, and Korean offers a wide range of information about Japan—from travel and sightseeing to various aspects of traditional culture and the local foods. The magazine is distributed at major airports, hotels, and tourist information centers throughout Japan.  
<http://jet-japan.mhlw.go.jp/>  
 Tel: 03-3528-1111 Fax: 03-3528-1112  
[jet-japan@jet-japan.mhlw.go.jp](mailto:jet-japan@jet-japan.mhlw.go.jp)





Following the success of their three campus-adjacent locations in New Haven and New York City, the fourth Junzi Kitchen opened in Bryant Park last April. The fast-casual eatery is beloved by locals and academics—and now business professionals, too—for their well-balanced and true-to-Chinese-cuisine menu. Their specialty lies in two Northern Chinese staples: noodles and clay kungs (flour-pressed wrap with meats and vegetables). The most popular bing is Sweet Beef with braised beef shank,

stir-fried bean sprouts, kale, smoky “chive ash” (blackened chives) and Beijing-style sauce. From their noodles is the can’t-miss Puma Chicken (pictured above), rice noodles coated in sesame sauce with ginger-scallion chicken, shredded cucumber, and Buddha’s Palm (or chayote squash). Served as their seasonal special, Bob Clay Salad demands mushrooms and vegetables in ginger-sesame sauce. Emphasizing on vegetables, all of their ingredients are prepared to retain fresh and natural flavors.



**Garlic Chili Mushroom Bing**  
Mushroom bing encases a big oyster mushroom. Chinese cashew flowers and pickled daikon with a subtle kick.



A light yet satisfying meal, not Clay Kung features savory and fresh vegetables.



Simple yet modern, the light-filled dining area is inspired by the warm lights of the Theatre District nearby.

#### Junzi Kitchen

135 W. 47th St., (bet. 4th and 5th Avenues), New York, NY 10036 | Tel: 646-429-8028 | [www.junzikitchen.com](http://www.junzikitchen.com)  
Mon-Fri: 10:30am-10pm, Sat/Sun: 11am-10pm

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# Entertainment Event/Leisure

## Exhibition

May 19-21 FREE

### In and Out of the Garden

#### Agara Gallery

Presented by Agara Gallery, "In and Out of the Garden" is a collective exhibition featuring nine different artists with mediums ranging from painting to mixed media to installation. One of the artists is Yoshiko Uchida, who works in *kenrokuro*, which translates to "terrace art," and includes 48 types of equipment, such as glass screens, mats and belts, and more. With this hardware, Mr. Uchida constructs puzzle-like sculptures depicting insects and animals.

Location: 230 W 25th St., (bet. 10th & 11th Aves.)  
New York, NY 10001 | TEL: 212-224-4157  
www.agara-gallery.com

May 22-30 FREE

### Katsuhisa Noguchi Photography Exhibition

#### "Fukushima Flowers"

#### The Nippon Gallery



The Nippon Gallery is currently hosting a photography exhibition featuring "Fukushima Flowers" by Katsuhisa Noguchi, the winner of the grand prize at Nippon Photography

Contest 2016-2015. After witnessing the Great East Japan Earthquake that struck on March 11, 2011, he was moved by the Fukushima flowers that bloomed amid the chaos. Since then, Mr. Noguchi has been ceaselessly photographing these flowers, hoping to show their strength and beauty.

Location: 345 W 57th St., (bet. 8th & 7th Aves.)  
New York, NY 10019  
TEL: 212-581-4553 | www.sapporidaily.org

## Performance/ Workshop/Events

June 2

### Passport to Japan: 8 Sake Breweries Sake Export Association/Brooklyn Kura

New York State's first sake is every, Brooklyn Kura will host, in collaboration with the Sake Export Association, an intimate tasting with eight lectures from across Japan. Participating breweries include Daisai from Yamaguchi, and Nambu Daji from Iwate. Guests will have a chance to meet the brewers. Tickets are available online.

Location: 461 34th St., (bet. 3rd & 2nd Aves.)  
Brooklyn, NY 11212 | TEL: 347-864-1607  
www.brooklynkura.com

June 4

### 22nd Annual Sake Lecture and Tasting: Drink Vessels Japan Society

Japan Society will host their annual sake lecture and tasting with a focus on sake-drinking and serving vessels. Sake expert Timothy Sullivan will explore the traditions and diversity of sake vessels, from practical to playful, to help deepen your knowledge of sake. The lecture will then be followed by a tasting reception with more than 30 kinds of premium sake. Tickets are available online.

Location: 323 E. 47th St., (bet. 3rd & 2nd Aves.)  
New York, NY 10017 | TEL: 212-633-1153  
www.japansociety.org

June 9

### Selan Series No. 65: On the Human Spirit Sachiya Ito and Company

The Selan Series is an ongoing program of performances, informative and educational lectures and demonstrations aimed at those who are interested in deepening their knowledge of the performing arts of Japan. The 65th installment of the series will be a collaborative work with Juku from Europe and

Japon, and will also present poetry, dance and song on the theme of the "Human Spirit." Sachiya Ito will perform two works choreographed to Ritsudogaki's poems, and the members of the Onoejapan Ensemble will present a Japanese classical dance. Location: New Cultural Institute  
434 W 13th St., (bet. 8th & 9th Aves.)  
New York, NY 10011  
TEL: 212-637-8865 | www.dancejapan.com

June 9

### Taste of Authentic Mito Soybeans Available at Senterice NATTO Co., Ltd.

Made from fermented soybeans, natto has a distinctively pungent aroma, but behind its secret pavement is sticky new. And for just one day, an authentic taste of natto will be brought to New Yorkers by NATTO, a company based in Mito, Ibaraki Prefecture—also known as the natto capital of Japan. Using carefully selected, high-quality soybeans from Hokkaido, NATTO stays true to the traditional method to create their natto. Visit them at Senterice and a representative from NATTO will answer any questions from 10am to 4pm.

Location: Senterice Inside Canal Street Market,  
288 Canal St., (bet. Lafayette St. & Broadway)  
New York, NY 10003  
info: www.natto-go.co.jp/en

June 13

### Calligraphy T-Shirt Making Workshop

#### Friends Academy of Japanese Children's Society

At the Friends Academy of Japanese Children's Society, where children and adults can learn about the Japanese language and culture, there will be an original calligraphy T-shirt making workshop. The beginners will have a chance to learn Japanese calligraphy and make a T-shirt. Anyone from the ages



of 76 years to adults who are interested in Japanese culture is invited to join Children under 15 years old may also participate, but require a legal guardian. Reservation is required in advance via telephone or email as space is limited.

**Location:** 202 W. 103rd St., 3rd West End Ave. & Riverside Dr. 2 New York, NY 10025  
**TEL:** 202-625-6525 | [tokaido.cultural@gmail.com](mailto:tokaido.cultural@gmail.com)  
[www.japanesecultural.org](http://www.japanesecultural.org)

June 21

#### 15th Annual Joy of Sake New York

The Joy of Sake holds events throughout the year with the mission of sake education through tasting experiences. Also holding events in Honolulu and Tokyo, the Joy of Sake will return to New York for its 15th annual celebration and will feature over 180 premium labels from all periods of Japan, and will provide local inspired appetizers from 14 New York's finest restaurants. Tickets are available online.  
**Location:** Metropolitan Pavilion, 125 W. 19th St., 3rd. 4th & 10th Aves. | New York, NY 10011  
[www.joysake.com](http://www.joysake.com)

June 25-27

#### New York Japanese Jazz Festival Smoke Jazz & Supper Club

Smoke Jazz & Supper Club presents world class jazz for seven nights a week. And for just three nights, they will host the New York Japanese Jazz Festival. Among those performing will be Akiko Teraoka Quartet with Terry Weldon on June 25 and Tadekiko Ueno Trio featuring Jimmy Cobb on June 26. For more information, check the website below.  
**Location:** 207 Broadway  
**Box:** W. 105th & 106th Sts. | New York, NY 10028  
**TEL:** 212-244-6667 | [www.smokejazz.com](http://www.smokejazz.com)

June 28-July 14

#### 18th Annual New York Asian Film Festival

North America's leading festival of Asian cinema, New York Asian Film Festival will return the summer for its 18th year. The festival will show some of the most popular films from many Asian countries, and a number of them will be screened to American audiences for the first time. Screenings will take place at the Film Society of Lincoln Center and the SVA Theaters.

**Locations:** Film Society of Lincoln Center, M5 W. 68th St., New York, NY 10023  
 SVA Theaters, 333 W. 23rd St., New York, NY 10011  
[info.newyaff.org](http://info.newyaff.org)

## Happenings

### Complimentary Check-Up and X-Ray for Children

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At Waterloo Dental Care, they most appreciate personalized care for each and every patient with their well-being in mind. For the entire month of June, Waterloo Dental Care will provide complimentary check-ups and routine free X-ray services for children under 12 years old who receive a cleaning service (cost of \$90).

**Location:** 10 Waterside Plz., 3rd 25th St. | New York, NY 10013  
**TEL:** 212-463-4360 | [www.waterloodental.com](http://www.waterloodental.com)

### Late Night Weekend Menu Special: Handmade Black Ramen Sakagaya East Village



Japanese eatery Sakagaya East Village is offering a late night special menu available on Saturdays and Sundays from 11pm - 11:45pm. Offering Black Ramen, Handmade Noodle (cuttlefish ink noodle), sliced pork belly and sautéed seasonal vegetables in fish and non-fish clear soup, it is a great for \$17. Daily appetizers (each \$10) are also offered, including Handmade Shrimp Gyoza and Aomori Soba. For just another \$5, have a glass of sake paired by the sake sommelier.

**Location:** 231 E. 9th St., 3rd, 2nd & 3rd Aves. | New York, NY 10002 | **TEL:** 202-659-6426  
[www.sakagayaeastvillage.com](http://www.sakagayaeastvillage.com)

### June Promotion: 20% Discount on Cut & Straightening GARDEN NEW YORK



For this month's promotion, the West Village's Japanese hair salon GARDEN NEW YORK will be offering a 20% discount on their haircut and straightening service until June 30 for new customers. Take this, a headpat at GARDEN states, "Our straightening treatment won't completely straighten your hair out like Japanese Straightening, but IT will

help you to style your hair." To reserve this offer, select your hairstyle using their website, and mention ChopssticksNY at the time of your appointment.  
**Location:** 323 W. 13th St., 3rd. Greenwich & Washington Sts. | New York, NY 10011  
**TEL:** 212-447-9339 | [www.garden-ny.com](http://www.garden-ny.com)

## DEAL OF THE MONTH

### Three Tickets Giveaway to Zen Workshops

HACCO NYC



HACCO will present an exhibition, workshops and a documentary screening with the mission to remember the people of Fukushima who suffered from the 2011 Japanese earthquake and the resulting tsunami and nuclear disaster, and to help discover a recovering lifestyle of Zen. A collection of wood printings will be exhibited at HACCO Gallery throughout the month of June, with an opening reception held on June 13th from 7 to 9pm. On June 21 HACCO will screen *Life: The Untold Story of the Fukushima Fukushima Zone* (tickets cost \$10). Also, a pre-screening reception will be held with a Fukushima sake tasting. On June 1 and 2, HACCO will host Zen workshops in the afternoons and evenings in the afternoons. Syunken Yokoyama the 17th chod monk from Antoku Temple, will lead workshops on meditation and traditional tea ceremony (Sat. 4:30-6:00pm, Sun 1:30pm). In the evenings, workshops on meditation and incense-making will be led by Mr. Yokoyama and Masayo Kunitake, the chief director of Tohondo, an incense company (Sat. 4-6:30pm, Sun 4-6pm). For Chopssticks NY readers, HACCO is giving away three tickets to their evening workshops on meditation and incense-making (Reg. \$30).

To enter this sweepstakes, email [cruse@hacconyc.com](mailto:cruse@hacconyc.com) by May 31 with the header "HACCO NYC Chopssticks NY Ticket Giveaway" and include your name, phone number, and which day of the evening workshop you would prefer participating in (June 1 or 2). The winners will be notified via email.

**Location:** 37 Grand St., 3rd. 4th. 5th. & 6th. Aves. | Brooklyn, NY 11249  
**TEL:** 718-522-0832 | [www.hacconyc.com](http://www.hacconyc.com)

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